

confederate had been systematically swindling the house through over-shipments, fraudulent bills of lading and altered checks. They were about to flee. Eleanor heard Woods say that his bank book, securities and safety deposit key were in his box in the vault.

"I thought of you," she faltered to Gerald. "I shut them in the vault."

Restitution was sternly demanded by Gerald when Woods recovered consciousness. The villain and his accomplice left the office free to go where they would, but despoiled of their stealings.

"It seems I needed a guardian and found one in you," spoke Gerald tenderly, as he and Eleanor stood alone in the office after the departure of the others. "Will you continue in that capacity and—as my wife?" he asked boldly.

She could not say him nay—they were so suited to one another—and they left the office arm lined in arm, heart linked to heart.

BROWN BETTY

One cup of bread crumbs, six large apples (peeled and sliced), one cup of molasses, one-half cup of cold water, one-half cup of sugar, butter size of walnut, pinch of salt and grated nutmeg. Put thin layer of sliced apples in bottom of buttered pudding pan. Sprinkle with little sugar, then put layer of crumbs over apples; dot crumbs with bits of the butter and dash of nutmeg. Continue in this way until all crumbs and apples are used. Mix the water and molasses. Turn over and around sides of the pan. Set the pudding dish in pan of hot water and bake forty minutes or until apples are tender. Serve hot with foamy sauce.

AMEN!

GRANT O. LORD,
Conductor I. C. Railway.

—Card of Illinois Central Conductor.

WORTHY WOMAN AIDS WORK TO SAVE BABIES



Mrs.
D. O.
Mears

There isn't a woman in the United States probably who has taken a greater interest in the child welfare movement than Mrs. David O. Mears, an officer in the National Congress of Mothers.

Mrs. Mears is a resident of Philadelphia and has devoted years of very active work to organizing and perfecting clubs among mothers which will be the means of insuring better health, better babies and better growing children to the nation.

CORN GRIDDLE CAKES

Scald one and one-half cups of boiling water. Boil five minutes. Turn this into bowl and allow to cool a little. Add one teaspoon of salt, one-quarter cup of sugar, two cups of flour, sifted with two even teaspoons of baking powder, added alternately with one and one-quarter cups of milk. Lastly add one egg, well beaten. Bake on griddle; serve with syrup.